

IN THE CLAIMS:

Please amend claims 6-8, as follows, and cancel claim 11.

Claims 1-5 (Cancelled)

6. (Currently amended) A method for preparing meat products wherein feta cheese is dispersed throughout the products and olive oil is incorporated, comprising the steps of:

(a) Mixing minced meat at a temperature of -2°C with H<sub>2</sub>O at 2°C, salt, plant fibres and breadcrumbs;

(b) Adding olive oil when the resulting mixture rises to 0°C;

(c) Continuing mixing after step (b), with simultaneous vacuum application ~~for 5 min with~~ until the resulting product temperature of the resulting mixture rises up to not exceeding 4°C;

(d) Adding feta cheese;

(e) Continuing vacuum mixing and adding refrigeration in the presence of CO<sub>2</sub>, until there is a distribution of feta cheese throughout the resulting mixture product and ~~it~~ the resulting mixture reaches a final temperature of -2°C;

(f) Conveying the resulting mixture product to a forming machine, where it is formed in line with a desired shape followed by a ~~mild~~ heat treatment at 96-99°C and relative humidity of 95-96° in a linear boiler; and

(g) After the ~~mild~~ heat treatment of step (f), the resulting mixture product is deep-frozen in a tunnel until the core temperature reaches 0°C.

7. (Currently amended) The method of claim 6, wherein the total duration of the ~~mild~~ heat treatment of step (f) varies between 5 and 15 minutes, depending on the size of the resulting mixture product.

8. (Currently amended) A method for preparing meat-based products, wherein ~~characterized by~~ the addition of feta cheese, as a filling, and the incorporation of olive oil, comprising the steps of :

- (a) Mixing of minced meat at a temperature of -2°C with H<sub>2</sub>O at 2°C, salt, plant fibres and breadcrumbs;
- (b) Adding olive oil;
- (c) Continuing mixing after step (b), with simultaneous vacuum application ~~for 5 minutes with~~ until the ~~product~~ temperature of the resulting mixture rises up to not exceeding 4°C;
- (d) ~~p~~roviding feta;
- (e) ~~e~~conveying separately the resulting mixture ~~product~~ of step (c) and the feta of step (d) to an extruder forming machine to form a new resulting mixture ~~product~~ of a desired shape; and
- (f) ~~a~~pplying a ~~mild~~ heat treatment to the new resulting mixture ~~product~~.

9. (Previously presented) Minced-meat products with feta cheese dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 6.

10. (Previously presented) Minced-meat products with feta cheese dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 7.

11. (Cancelled)

12. (Previously presented) Minced-meat products with feta cheese as a filling and with the incorporation of olive oil, produced by the methods of claim 8.